

BRASSERIE

POLDER
FABRIEK

WELCOME

Welcome
IN THE POLDER

At Brasserie Polderfabriek, we serve breakfast, lunch, dinner and drinks. You can also visit us for a private party or meeting. Feeling hungry during your walk through the Polder or boat trip on the Does? Stop by and grab a sandwich to take away!

We use as many fresh and local ingredients as possible. In addition to the vegetables, fruit, herbs and berries from our own food forest, we collaborate with local suppliers whenever we can. Curious about the origin of our products? Check the back of the menu and scan the QR code to learn more.

BREAKFAST

09.00-11.00

Monday till
Saturday

POLDER YOGHURT

homemade granola, fresh fruit, jam from the Groene Hart

CROISSANT

farmer's butter, jam from the Groene Hart

SOURDOUGH BREAD CAN BE

mature farmer's cheese or farmer's ham

LUNCH

11.30-16.00

SOURDOUGH *bread*

HOUSE-SMOKED SALMON

green herb cream, crispy capers

BEEF CROQUETTES

homemade potato salad, green mustard

PUFF PASTRY WITH RAGOUT

mushroom

SHRIMP CROQUETTES

homemade potato salad, cocktail aioli

PORK BELLY

honey-mustard, slow-cooked for 48 hours

TRIO OF FISH

brioche, salmon, eel from Eveleens, crayfish

SALADS

BEEF STRIPS

horseradish, croutons

FIGS

chicory, balsamic, Dutch blue cheese

FISH SALAD

salmon, eel from Eveleens, crayfish

FRESH FARMER'S FRIES

Cweet
FROM THE BAKERY FROM 09.00

APPLE PIE WITH NUTS VEGAN

5

BLONDIE GLUTENFREE

4.5

CHEESECAKE

5

CHOCOLATE CHIP COOKIE

3.5

CARROT CAKE

5.5

MACARONS 3 PIECES

4

POLDER BUTTER CAKE

3.5

BONBONS

4.5

CHOCOLATE SALTED CARAMEL GLUTENFREE

6



ALLERGENS?

Scan the QR-code for more info
or ask our staff!

= vegetarian

Polder BREAKFASTBUFFET

EVERY SUNDAY

09.00-11.30

8

5

8

ADULTS

17.5

KIDS 4 TO 12 YEARS

12.5

sourdough bread, croissants and sweet rolls,
farmer's yoghurt with homemade granola and fresh
fruit, cheese from Cheese Farm 't Groene Hart, fresh grilled
sausage, farmer's ham, smoked salmon, fried bacon, fresh
fried eggs or scrambled eggs, pancakes, sweet treats, jam,
honey and fruit jelly from the Polder, Polder juice and water
bar

15

BEETROOTSPREAD

13.5

almond, pickled vegetables

13

FARMER'S GRILLED SAUSAGE

13.5

Dutch sambal-mayonnaise

13.5

OLD CHEESE CROQUETTES

13

homemade potato salad, green mustard

16.5

POLDER EGG SALAD

13.5

curry, chives

also delicious with bacon

+2

14

PULLED CHICKEN FROM THE JOSPER

15

barbecue sauce, pickled vegetables

17

SOUPS

19

MUSTARDSOUP

8.5

crispy bacon strips

17.5

RED LENTIL SOUP

8.5

harissa

22.5

DESSERTS

5

TRIO ICE CREAM

8

from De Dames van Akkerlust

Dutch vanilla, stroopwafel, chocolate

APPLE PIE WITH NUTS VEGAN

5

BLONDIE GLUTENFREE

4.5

CHEESECAKE

5

CHOCOLATE CHIP COOKIE

3.5

CARROT CAKE

5.5

MACARONS 3 PIECES

4

POLDER BUTTER CAKE

3.5

BONBONS

4.5

CHOCOLATE SALTED CARAMEL GLUTENFREE

6

First COURSE

DINNER
17.00
21.30

MUSTARD SOUP	crispy bacon strips	8.5
RED LENTIL SOUP	harissa	8.5
PUFF PASTRY WITH RAGOUT	mushroom	13
TRIO OF FISH	salmon, eel from Eveleens, crayfish	16
GOAT CHEESE CRÈME BRÛLÉE	walnut, pickled vegetables	13.5

Main COURSE

SERVED WITH MIXED GREEN SALAD AND FRESH FARMER'S FRIES

FROM THE JOSPER

CELERIAC STEAK	beurre noisette, hazelnut, chimichurri	22
ENTRECÔTE	Béarnaise sauce or peppersauce	27.5
POLDERCHICKEN ROULADE	sauerkraut, poultry gravy	23.5
SPECIAL JOSPER MIX	chicken, beef, pork	27.5
SALMON FILLET 48°	herb crust, beurre rouge	23.5
DUTCH PORK TENDERLOIN	bacon, mushroom	22.5

SALADS

BEEF STRIPS	horseradish, croutons	19
FIGS	chicory, balsamic, Dutch blue cheese	17.5
FISH SALAD	smoked salmon, eel from Eveleens, crayfish	22.5
FRESH FARMER'S FRIES		5

DESSERT

BREAD & BUTTER	stroopwafel, mascarpone	8.5
APPLESTRUDEL	vanilla ice cream and -sauce	8.5
CHOCOLATE TASTING	dark, milk, white	9
TRIO ICE CREAM	from De Dames van Akkerlust Dutch vanilla, stroopwafel, chocolate	8

BITES & snacks

FROM 14.00

POLDER SNACKPLATTER

Brandt & Levie black pepper, polderparma, farmhouse grilled sausage, vlammetjes, bitterballen, sourdough bread, pesto, mixed nuts, mature farmer's cheese

POLDERPLATTER *Veggie*

oyster mushroom bitterbal, cheese sticks, vlammetjes, tomatoes in pesto, sourdough bread, pesto, mixed nuts, seaweed crisps, mature farmer's cheese

SMOKED EEL	from Eveleens, lemoncream, brioche	17.5
CRISPY PORK BELLY	red onion compote	14.5
STEAK TARTARE	classic style	14.5
FIRST COURSE POLDERMENU	ask our staff for the menu	13.5

POLDERMENU

CHANGING THREE-COURSE MENU

39.5

CATCH OF THE DAY	seasonal vegetables, changing catch	DAILY PRICE
BEETROOT RISOTTO	VEGAN walnut, herbs and spices	21.5
MAIN COURSE POLDERMENU	ask our staff for the menu	24.5

SIDES

MIXED GREEN SALAD	4
FRESH FARMER'S FRIES	5
SWEET POTATO FRIES	6.5
MIXED SEASONAL VEGETABLES	5

CHEESE PLATTER	from the Groene Hart 4 PIECES	13
COFFEE POLDERFABRIEK	coffee of your choice, sweet treats, limoncello	9.5
DESSERT POLDERMENU	ask our staff for the menu	8.5

CRISPY CHICKEN	8 PIECES	9
CHEESE STICKS	8 PIECES	9
VLAMMETJES	8 PIECES VEGAN	9
PULLED BEEF BITTERBALLEN	8 PIECES	9
OYSTER MUSHROOM BITTERBALLEN	8 PIECES	10
VARIETY OF CHEESE	mature, cumin, herbs	14
BREAD PLATTER	herb butter, pesto, aioli	7
CHARCUTERIE	Brandt & Levie black pepper, polderparma, farmhouse grilled sausage	15
BITTERGARNITUUR	16 PIECES	14.5
BITTERGARNITUUR VEGGIE	16 PIECES	15

Our GREEN STORY

At Brasserie Polderfabriek, we value not only good food and hospitality, but also education about and appreciation for the products that come from the Groene Hart polder.

In addition to using herbs, berries, and vegetables from our own food forest and fruit from the orchard, we work with local suppliers whenever possible.

Would you like to learn more about the origin of our meat, fish, ice cream, cheese, dairy, and seasonal vegetables?

Scan the QR code to learn more about Brasserie Polderfabriek and view all the possibilities that our area, the Groene Hart, has to offer.



NEED WIFI?

WIFI
CODE

Polderfabriek-Gast
proofdepolder

Lowercase letters